

Rolls - Breads



"Breathes there a wife with soul so dead;
Who to her husband has never said:
'This is my own real, home made bread' "

COMMON CAUSES OF FAILURE IN BAKING

BISCUITS

1. Rough Biscuits caused from insufficient mixing.
2. Dry biscuits caused from baking in too slow an oven and handling too much.

3. Uneven browning caused from cooking in dark surface pan (use a cookie sheet or shallow bright finish pan), too high a temperature and rolling the dough too thin.

MUFFINS

1. Coarse texture caused from insufficient stirring and cooking at too low a temperature.
2. Tunnels in muffins, peaks in center

and a soggy texture are caused from overmixing.

3. For a nice muffin mix well but light- and bake at correct temperature.

CAKES

1. Cracks and uneven surface may be caused by too much flour, too hot an oven and sometimes from cold oven start.
2. Cake is dry may be caused by too much flour, too little shortening, too much baking powder or cooking at too low a temperature.
3. A heavy cake means too much sugar has been used or baked too short a period.
4. A sticky crust is caused by too much sugar.
5. Coarse grained cake may be caused by too little mixing, too much fat, too

much baking powder, using fat too soft and baking at too low a temperature.

6. Cakes fall may be caused by using insufficient flour, under baking, too much sugar, too much fat or not enough baking powder.

7. Uneven browning may be caused from cooking cakes at too high a temperature, crowding the shelf (allow at least 2 inches around pans) or using dark pans (use bright finish, smooth bottomed pans).

8. Cake has uneven color is caused from not mixing well. Mix thoroughly, but do not over mix.

PIES

1. Pastry crumbles caused by over mixing flour and fat.
2. Pastry is tough caused by using too much water and over mixing the dough.

3. Pies do not brown - for fruit or custard pies use a Pyrex pie pan or an enamel pan and bake at 400 - 425 degrees constant temperature.

BREADS: (YEAST)

1. Yeast bread is porous - this is caused by over-rising or cooking at too low a temperature.
2. Crust is dark and blisters - this is caused by under-rising, the bread will blister just under the crust.
3. Bread does not rise - this is caused from over-kneading or from using old yeast.

4. Bread is streaked - this is caused from under-kneading and not kneading evenly.

5. Bread bakes uneven - Caused by using old dark pans, too much dough in pan, crowding the oven shelf or cooking at too high a temperature.

ROLLS - BREADS

QUICK BANANA LOAF

1 c. sugar
1 heaping Tbsp. shortening
1 egg
1 tsp. vanilla
1 tsp. salt

Mix together. Crush 2 large bananas, or 3 smaller ones in a small bowl. Add to above mixture alternately with:

1 1/2 c. flour
1/2 tsp. soda
1/2 tsp. baking powder

Bake at 325 degrees 25 to 30 minutes. Nuts, raisins or coconut may be added for extra chewiness. A quick topping can be made by brushing with butter as soon as it is baked and sprinkling with brown sugar. May be used as a bread with a meal or as a dessert topped with whipped cream.

Mrs. Delbert E. Priest

BANANA BREAD

1/2 c. shortening
1 c. sugar
2 eggs
3 mashed bananas
2 c. sifted flour
1 tsp. soda
1/2 tsp. salt

Mix and bake 1 hour at 325 degrees. Double recipe makes three loaves.

Mrs. Wm. King

REFRIGERATOR ROLLS

2 pkg. dry yeast
2 c. warm water
1/2 c. sugar
1/4 c. shortening
1 1/2 tsp. salt
1 egg, slightly beaten
6 1/2 c. sifted flour

Dissolve yeast in warm water. Blend in sugar, shortening, salt and egg. Add 1/2 the flour; beat thoroughly. Add remaining flour and beat until smooth. Shape into a ball, place in

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REFRIGERATOR ROLLS (Continued)

greased bowl; turn once to bring greased side up. Cover with damp cloth and let rise in warm place until double in bulk - about 1 1/2 hours. Punch down with fist, pull edges into center and turn over in bowl. Cover and refrigerate at least 2 hours (dough may be kept several days in refrigerator). Remove dough to floured board. Shape rolls as desired. Place on greased pans. Cover and let rise until double in bulk, about 1 1/2 hours. Set oven at 375 degrees. Bake until golden brown. Remove from oven, brush with soft butter. Makes about 3 dozen rolls.

Mrs. Mary E. Winch

LUNCHEON ROLLS

1 yeast cake
2 Tbsp. lukewarm water
1/2 c. milk
1/4 c. sugar
1/4 c. shortening
2 tsp. salt
1/2 c. cold water
1 egg, unbeaten
3-4 c. flour

Dissolve yeast cake in the 2 tablespoons lukewarm water. Scald milk, sugar, salt and shortening in top of double boiler. Pour above mixture into large bowl. Add cold water. Cool to lukewarm. Add egg, dissolved yeast and 1/2 cup flour. Beat at speed 3 for 3 minutes. Stir in remaining flour. Turn on lightly floured board and knead until smooth. Shape in rolls and set in warm place for 1 1/2 hours to rise, or store in a covered bowl in refrigerator until needed. Bake at 400 degrees for 20 minutes.

Phyllis Napper

HAWAIIAN COFFEE RING

1 packet Red Star yeast
1/2 c. warm water
1/4 c. soft butter
1/4 c. sugar
2 unbeaten eggs
1/2 c. Pet milk
1/4 c. warm water
1 tsp. salt

Soften yeast in 1/2 cup warm water. Cream butter with sugar. Blend in eggs, Pet milk, 1/4 cup warm water, salt and yeast. Add 1 1/2 cups all purpose flour; beat well and cover.

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HAWAIIAN COFFEE RING (Continued)

Filling:

2/3 c. sugar	2 Tbsp. Pet milk
1/2 c. flaked coconut	1 tsp. vanilla
1/2 c. chopped pecans	1/2 tsp. cinnamon
1/2 c. soft butter	

Filling: Combine in bowl.

Let first mixture rise in warm place about 30 minutes, then add 2 to 2 1/2 cups flour to form a stiff dough. Knead on floured board until smooth. Cover and let rise 30 to 40 minutes. Prepare filling. Divide dough in half. Press 3/4 of 1/2 the dough in bottom of 9 inch ring. Top with 1/2 of filling. Make 24 inch roll with remainder of 1/4 of dough. Place on filling. Brush with Pet milk. Repeat with remaining dough. Let rise in warm place until light, 45 to 50 minutes. Bake at 350 degrees for 30 to 35 minutes until golden brown. Makes two coffee cakes.

Mrs. Santalee Howell

BASIC SWEET DOUGH

1/2 c. warm water	2 tsp. salt
2 pkg. dry yeast	2 eggs, slightly beaten
1 1/2 c. scalded milk	1/2 c. soft shortening
1/2 c. sugar	7 c. sifted flour

Dissolve yeast in warm water. Cool milk to lukewarm and add to yeast mixture. Add sugar, salt, eggs and 1/2 the flour. Beat until smooth. Add enough of the remaining flour to handle easily. Turn dough out on lightly floured board. Knead until smooth and elastic. Shape dough in ball, place in greased bowl. Cover and let rise in warm place, about 1 hour. Punch down, let rise again until almost double in bulk, about 30 minutes. This can be used for cinnamon rolls, coffee rings, sticky buns, cinnamon twists, etc.

Mrs. Mary Edna Winch

RAISIN-NUT BREAD

1 c. warm water	2/3 c. sugar
2 pkg. yeast	2 Tbsp. salt

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RAISIN-NUT BREAD (Continued)

1 1/2 c. warm milk	7 1/2 c. flour
1 stick melted butter	1 c. walnuts, chopped
2 eggs	3/4 c. raisins

Dissolve yeast in warm water. In mixing bowl combine sugar, salt, warm milk, butter and eggs. Mix well. Add yeast. Stir in flour mixing well after each cupful. Add nuts and raisins. Knead until smooth. Place in greased bowl, let stand until double in bulk. Punch down, then shape into loaves. Let rise 1 hour. Bake 25 to 30 minutes in 450 degree oven.

Janet Ponder

BREAD

1/2 c. shortening	1 qt. lukewarm water
1 tsp. salt	1 pkg. or 1 cake yeast dissolved
1/4 c. sugar	in 1/2 c. warm water
1/2 c. dry milk	4 c. all purpose flour

Mix well. Let rise in warm place for 1 1/2 to 2 hours. Add 7 cups flour. Knead to make a loaf. Let rise to double in size. Separate into 4 parts and put in greased pans. Let rise to double in size. Bake 45 minutes in 350 degree oven. Let cool 5 minutes and butter. Take from pans. Part of dough may be made into rolls. Makes 4 medium loaves.

Mae Bilyea

FRENCH ONION BREAD

1 pkg. active dry yeast	1 tsp. salt
1/4 c. water	2 Tbsp. grated Parmesan cheese
1 envelope onion soup mix	2 Tbsp. shortening
2 c. water	6-6 1/2 c. sifted flour
2 Tbsp. sugar	corn meal

Soften dry yeast in 1/4 cup warm water. Combine soup mix and 2 cups water; simmer covered 10 minutes. Add sugar, salt, cheese and shortening; stir. Cool to lukewarm. Stir in 2 cups of the flour; beat well. Stir in yeast. Add enough of the remaining flour to make a moderately stiff dough. Turn out on lightly floured surface. Cover and let rest 10 minutes. Knead

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FRENCH ONION BREAD (Continued)

until smooth and elastic, 8 to 10 minutes. Place in a lightly greased bowl, turn once to grease surface. Cover; let rise until double in warm place, 1 to 1 1/2 hours. Punch down, divide in half. Cover, let rest 10 minutes. Shape in two long loaves, tapering ends. Place on greased baking sheet and sprinkle with corn meal. Gash tops diagonally 1/8 to 1/4 inch deep. Cover and let rise until double - about 1 hour. Bake in moderate 375 degree oven 20 minutes. Brush with mixture of:

1 egg white 1 Tbsp. water

Bake 10 to 15 minutes longer or until done.
Katye McNeill

BROWN OR WHOLE WHEAT BREAD

1 yeast cake 1/2 c. hot water
2 c. lukewarm water 1/2 c. brown sugar
2 Tbsp. white sugar 3 Tbsp. shortening
2 tsp. salt 3 c. whole wheat flour
3 c. white flour

Soften yeast in lukewarm water, add white sugar, salt and white flour. Beat smooth, set in warm place until light and bubbly. Combine hot water with brown sugar and shortening. Cool to lukewarm. Add to sponge and add whole wheat flour. Mix smooth, knead and let rise. Place in greased bread pans. Let rise until double. Bake in 375 degree oven 45 minutes. Makes two loaves.

Clifford King

CORN LIGHT BREAD

2 c. meal 3 Tbsp. shortening or oil
1 c. flour 2 c. buttermilk
1 c. sugar 1 tsp. soda
1 tsp. salt

Mix dry ingredients; add milk and fat. Bake in well greased loaf pan with double thickness of oil paper on bottom for about 1 hour at 350 degrees.

Mary Archie Gray

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Give no more to every guest,
Than he's able to digest,
Give him always of the prime,
And but little at a time.

Cakes - Frostings

BAKING HINTS

Creaming Butter and Sugar: In creaming butter and sugar for a cake, a little hot milk added will aid in the creaming process.

After using the oven, leave the door open until oven is cool, so that moisture will not condense and rust the metal.

To decorate a cake without a decorator, cut an envelope from one of the top corners to the middle of the bottom of the envelope. Cut a little piece off the corner.

An apple cut in half and placed in the cake box will keep the cake fresh several days longer.

When making a cake always add 2 tablespoons of boiling water to the butter and sugar mixture. This makes a fine textured cake.

Do not grease the sides of cake pans. How would you like to climb a greased pole?

To cut a fresh cake use a wet knife.

Do not discard rinds of grapefruit, oranges or lemons. Grate the rinds first, put in a tightly covered glass jar and store in the refrigerator. Makes excellent flavoring for cakes, frostings and such.

When you do not want to heat your oven for a shortcake, make a short biscuit dough with a little sugar added, to a thin batter and bake in a waffle iron.

A good, quick frosting is made by boiling a small potato, mashing it, and adding powdered sugar and vanilla.

To keep crisp cookies crisp, and soft cookies soft, place only one kind in a cookie jar.

Any cake will be greatly improved if a teaspoon of lemon juice is added to the butter and sugar. This makes a cake very light and shorter. Fresh milk makes cakes close grained and more solid.

For a nice decoration on white frosting, shave colored gum-drops very thin and stick on. They will curl like little roses.

Baking Pans: For best results use correct size pan. The time and oven temperature should be adjusted to the type of pan being used. For shortening type cakes, bake cup cakes at 375 degrees for 18 to 20 minutes; layer cakes at 350 degrees for 30 to 35 minutes, and loaf cakes at 350 degrees for 40 to 45 minutes.

CAKES - FROSTINGS

NAMELESS CAKE & FROSTING

3/4 c. shortening
1 1/2 c. sugar
3 eggs
1 3/4 c. flour
1/2 tsp. soda
1/2 tsp. salt
3/4 tsp. nutmeg

1 tsp. cinnamon
2 Tbsp. cocoa
3/4 c. sour milk
1 tsp. lemon extract
1 tsp. vanilla
1/2 c. chopped nuts

Cream shortening and sugar; add eggs and beat thoroughly. Sift all dry ingredients and add gradually, alternating with milk, beginning and ending with dry ingredients. Add vanilla and lemon extracts and nuts. Bake at 350 degrees. Cake is done when center springs back after being gently touched. Cool thoroughly and frost with the following:

3 c. powdered sugar
1 tsp. cinnamon
1/2 Tbsp. cocoa
1/4 tsp. salt

6 Tbsp. butter
1 egg yolk
hot coffee

Combine and sift dry ingredients; add butter, egg yolk and enough hot coffee to make it of a spreading consistency. May be topped with nuts if desired.

From Mrs. Helen Sloan.

Glenda Stark

BANANA CAKE

1/2 c. shortening
1 1/2 c. sugar
3 eggs
1 1/2 c. flour
4 Tbsp. sour milk

3 tsp. baking powder
1 tsp. soda
1 tsp. vanilla
1 c. mashed bananas
1 c. chopped nut meats

Mix well and bake 30 to 35 minutes in 350 degree oven. Mix the baking powder and soda with the milk.

Ella Means

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BUTTER SOFT FROSTING

Frosting #1:

1/2 c. oleo
1/2 c. Crisco

1 c. granulated sugar
1/2-3/4 c. scalded milk

Cream oleo, shortening and sugar together, adding the sugar a little at a time. Add milk 1 tablespoon at a time, keeping it hot. Use electric mixer, beating at high speed.

Frosting #2:

1 stick oleo
1/2 c. Crisco
1 c. granulated sugar

2 Tbsp. cornstarch
1 c. milk

Cook cornstarch and milk until thickened. Let cool. With mixer at high speed beat the oleo, Crisco and sugar. Add cooled milk mixture. Beat until fluffy, about 10 minutes.

Bernice Tebo

PRUNE NUT CAKE

3/4 c. Spry
1 c. sugar
2 eggs
1/2 tsp. cinnamon
1/4 tsp. nutmeg
3/4 c. buttermilk

1 tsp. vanilla
2 c. flour
1 c. nut meats
1 tsp. soda
1 tsp. baking powder
1 c. prunes

Mix shortening and sugar. Beat in eggs. Add spices and dry ingredients to flour. Mix alternately with milk. Add prunes last.

Frosting:

2 c. powdered sugar
1 egg

2 Tbsp. butter
1 tsp. vanilla

Elsa Kinney

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HARVEST PRUNE CAKE

2 1/4 c. sifted all purpose
flour
2 1/4 tsp. baking powder
3/4 tsp. baking soda
1 tsp. salt
1/2 c. soft shortening

1/2 c. soft butter or margarine
1 1/2 c. sugar
3 medium eggs, unbeaten
3/4 c. sour milk or buttermilk
1 1/4 tsp. vanilla
1 1/4 c. finely cut, cooked
prunes

Start heating oven to 375 degrees. Grease pan. With electric mixer at cream, thoroughly mix shortening and butter with sugar, then eggs until very light and fluffy, then at low speed beat in alternately, just until smooth, flour mixture in fourths and combine sour milk and vanilla in thirds. With spoon, stir in prunes. Put in pans. Bake 35 to 40 minutes. Cool for 10 minutes and frost.

Minnie Carpenter

PRUNE CAKE

2 3/4 c. flour
1 tsp. baking powder
1 tsp. soda
1 tsp. allspice
1 1/2 c. white sugar

1 c. oleo
3 eggs, well beaten
1 c. cooked prunes, cut in
pieces
1 c. buttermilk

Soak prunes overnight, drain off most of water. Sift flour, soda, baking powder, allspice together. Cream sugar and oleo. Add eggs, then add prunes. Blend well. Add flour mixture with buttermilk. Grease and line with wax paper two 9 inch layer pans. Bake at 350 degrees 30 to 35 minutes.

Butter Frosting:

1/2 c. butter or oleo

1 to 2 boxes confectioners sugar

Add enough milk or sour cream to make it thick. Add 1/2 cup cut prunes and nuts.

Bettie Drubin

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TIME SAVING ICING

6 Tbsp. chocolate syrup 2 c. powdered sugar
1/2 c. peanut butter 1/4 c. cream
(crunchy or plain)

Mix chocolate syrup, peanut butter and powdered sugar, then add cream - enough to make icing spread easily. Will frost two 8 inch layers. Especially good on spice cake.

Jessie Talmadge

BOILED ICING

2 egg whites, beat stiffly 1/2 c. water
2 c. sugar 1/2 c. light Karo syrup

Mix sugar, water and syrup. Boil until syrup spins a fine thread from spoon or forms a soft ball in cold water. Let cool just a minute, then pour gradually in egg whites, beating constantly. Beat until thick enough to spread on cake. Add 1 teaspoon vanilla.

Mrs. Mildred Rogers

BANANA CHIFFON CAKE

2 c. flour 1/2 c. (5) egg yolks
1 1/2 c. sugar 1 c. (2-3) ripe bananas, mashed
1 Tbsp. baking powder 1 Tbsp. lemon juice
1/2 c. salad oil 1 c. (7-8) egg whites
1 tsp. salt 1/2 tsp. cream of tartar

Sift flour, sugar, baking powder and salt together. Add oil, egg yolks, mashed bananas and lemon juice to dry ingredients. Beat 1 minute in electric mixer or by hand. Beat egg whites and cream of tartar until stiff peaks are formed. Fold banana mixture into egg whites just until blended. Pour into ungreased 10 inch tube pan. Bake at 325 degrees for 60 to 65 minutes. Invert on rack and let cool before removing from pan.

Doris Pace

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PINEAPPLE ANGEL FOOD CAKE

1 angel food cake mix juice from small can crushed
pineapple

Substitute pineapple juice for part of liquid called for on cake mix directions. Proceed as directed on box.

Frosting:

1 box instant vanilla 1 small can drained, crushed
pudding mix pineapple
1 pt. whipped cream

Combine above and let stand in refrigerator until set. Slice angel food cake into three layers and frost.

Mrs. Ann Bolen

GUMDROP CAKE

Dry Ingredients:

2 lb. gumdrops 1 tsp. cinnamon
1 1/2 c. nuts 1 tsp. cloves
1 lb. white raisins 1 tsp. salt
4 c. flour

Liquid Ingredients:

1 c. applesauce 2 eggs
1 c. sugar 1 tsp. soda in 1 Tbsp. warm
1/2 lb. butter water

Turn oven to 350 degrees. Grease and flour angel food cake pan. Cut up gumdrops and nuts in flour, add all dry ingredients and mix. Cream sugar and butter, add applesauce. Beat eggs slightly and add soda and water and mix all liquids together. Now mix both dry and liquid ingredients together well and put in pan. Bake for 2 hours in 350 degree oven.

Dolly Nance

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GINGER CAKE

1/2 c. sugar
1/2 c. dark molasses
lard, size of an egg
1 egg
1/2 tsp. salt

1 scant tsp. soda
1 scant tsp. ginger
1 large c. flour
3/4 c. boiling water

Add melted lard to sugar, then molasses, soda and beaten egg. Sift flour, salt and ginger. Add boiling water last. Bake in moderate oven 25 to 30 minutes. (Mixture before baking is very thin.)

Mrs. Hazel M. Smith

WACKY CHOCOLATE CAKE *good*

1 1/2 c. flour
1 c. sugar
3 Tbsp. cocoa
1 tsp. soda
1/2 tsp. salt

1 Tbsp. vinegar
6 Tbsp. cooking oil
1 tsp. vanilla
1 c. cold water

Sift dry ingredients into ungreased baking pan. Punch 3 holes in mixture. Pour vinegar on one, cooking oil in another, and vanilla in the last one. Next cover with cold water and mix well with a fork. Bake at 350 degrees for 30 minutes. Cake will be soft. Delicious when frosted with Betty Crocker frosting mix with Hershey cocoa.

Maurene McKnight
Mary Scott

WEDDING CAKE FROSTING *good*

2 Tbsp. flour
1/2 c. milk

1/2 c. granulated sugar
1/2 c. Crisco or butter

Cook flour and milk until thick. Cool about 20 minutes or longer. Add sugar and Crisco or butter. Beat until fluffy and add flavoring. Cocoa may be added for a chocolate frosting. Cool cake before frosting.

Mae Bilyea

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BROILED NUT ICING

2 Tbsp. Spry
2 Tbsp. butter
1/2 c. brown sugar

2 Tbsp. milk
1 c. nuts or coconut

Combine Spry, butter, sugar and milk in a saucepan and bring to a boil 1 minute. Remove from fire, add nuts and pour on warm cake. Place cake under broiler flame and broil slowly until brown. Makes enough icing for a 10 x 10 inch loaf cake.

Blanche Sowers

TOMATO SOUP CAKE

1 c. sugar
1/2 c. shortening
1 can tomato soup
2 c. sifted flour
2 tsp. baking powder
1 tsp. soda

1 tsp. nutmeg, cinnamon and cloves
2 eggs, beaten
1/2 c. chopped nuts
1/2 c. raisins or dates, floured

Blend together the sugar and shortening. Add eggs one at a time and mix well, then the tomato soup. Sift flour, baking powder, soda and spices together and add to the rest of the ingredients. Bake at 375 degrees.

Frosting:

1 pkg. cream cheese
2 tsp. cream

1/2 tsp. vanilla
1 1/2 c. powdered sugar

Eva J. Pownall

OLD FASHIONED APPLESAUCE CAKE

2/3 c. soft shortening
1 1/4 c. granulated sugar
1 c. brown sugar
3 eggs
1 3/4 c. thick, unsweetened applesauce
1/2 c. water

3 c. sifted flour
1/2 tsp. baking powder
1 3/4 tsp. soda
3/4 tsp. salt
1 1/2 tsp. cinnamon
1/2 tsp. cloves
3/4 tsp. allspice

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OLD FASHIONED APPLESAUCE CAKE (Continued)

1/4 tsp. nutmeg

1 c. pecans

Cream together shortening, sugars and eggs, then add and stir in applesauce. Mix dry, sifted ingredients alternately with water. Add pecans. Bake in 8 inch round cake pans at 350 degrees. This makes two large layers, and is good iced with boiled icing.

Mrs. Mildred Rogers

CHEESE CAKE

1 large can evaporated milk, chilled and whipped
1 pkg. lemon jello, dissolved in 1 c. hot water

1 (8 oz.) pkg. cream cheese
1/2 c. sugar
1 small can crushed pineapple

Graham Cracker Crust:

16 graham crackers, or
1 1/4 c. crumbs

3 Tbsp. sugar
1/4 c. butter

Cheese Cake: Mix milk and jello and add cheese, sugar and pineapple. Beat 2 minutes and chill. Makes 2 pies.

Crust: Melt butter and stir in crumbs. May be chilled or baked in oven a few minutes.

Betty Hall
Mae Bilyea

BROWN CAKE

1/2 c. butter or shortening

1 3/4 c. sugar
1 1/4 c. sour milk
1 tsp. soda

2 c. flour
3 eggs
5 Tbsp. melted chocolate, or
1/2 c. cocoa
2 tsp. vanilla

Cream shortening and add sugar. Beat in eggs one at a time. Mix in melted chocolate. If cocoa is used, sift in with the flour. Use 3/4 of sour milk. Mix gradually along with flour until batter is smooth and creamy. Add vanilla. Mix teaspoon soda

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BROWN CAKE (Continued)

in remaining milk. Mix in the batter. It will become light and fluffy. Bake in layer cake pans or cupcake pans. Makes an extra large cake. Loaf pan size 9 x 12 inches. Oven: 350 degrees.

Mrs. Norene Riley

SALAD DRESSING CAKE

1 1/4 c. sugar
1/2 c. cocoa
1 c. salad dressing
1 c. water

1 tsp. vanilla
2 c. flour
2 tsp. soda

Mix together sugar and cocoa. Add salad dressing, water and vanilla. Sift together flour and soda and add. Beat until smooth. Bake 1 hour in 375 degree oven for loaf cake; for layer cake, bake 45 minutes.

Mae Bilyea

OATMEAL CAKE

white sugar
brown sugar
eggs

1/2 c. shortening
1/4 tsp. salt

Mix well, then add 1 cup quick oats, cooked in 1 1/4 cups hot water - while still hot. Sift together:

1 1/2 c. flour
1 tsp. cinnamon

1 tsp. soda

Add to batter and bake in 9 x 5 inch pan at 350 degrees or 35 minutes.

Frosting:

c. brown sugar
2 c. canned milk

1/2 stick oleo
1 egg

Cook 10 to 12 minutes. Stir while cooking. Add nuts coconut if preferred. Spread on while hot.

Mrs. Jewell Brown

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LEMON APPLE CHEESE CAKE

- | | |
|-------------------------------|-----------------------------|
| 1 pkg. lemon gelatin | 1/4 c. butter, melted |
| 1 envelope unflavored gelatin | 1 tsp. vanilla |
| 3/4 c. boiling water | 1 large can evaporated milk |
| 8 oz. pkg. cream cheese | 1 c. graham cracker crumbs |
| 3/4 c. sugar | 2 Tbsp. brown sugar |
| 2 c. applesauce | 1/2 c. chopped nuts |

Thoroughly mix lemon and plain gelatin, add water and stir until dissolved. Cool. Blend sugar and cheese until smooth. Blend in applesauce, vanilla and gelatin. Chill until well thickened. Place milk in bowl; chill until icy. Mix crumbs, brown sugar, butter and 1/2 of nuts. Press firmly over bottom and about an inch up sides of greased 8 inch spring form pan. Whip gelatin mixture gradually adding chilled milk. When blended, whip on high speed until very light and fluffy - about double in volume. Turn into crumb lined pan. Sprinkle with remaining nuts. Chill at least 5 hours or overnight. Makes 12 servings.

Mrs. Jewell Brown

FRESH APPLE CAKE

- | | |
|------------------|--------|
| 1 c. Wesson oil | 2 eggs |
| 2 c. white sugar | |

Beat well together, then add:

- | | |
|------------------------------|-----------------|
| 3 c. flour | 1 tsp. cinnamon |
| sp. soda 1 Tsp. | 1/2 tsp. salt |
| chopped fresh apples, peeled | |

Mix all together and bake at 300 degrees for 1 hour.

Pauline Hodson

DATE CAKE

- | | |
|--------------------|----------------------|
| 1 c. pitted dates | 1 egg |
| 1 tsp. soda | 1 2/3 c. flour |
| 1 c. boiling water | 1 tsp. baking powder |
| 1 c. butter | 1 tsp. vanilla |
| 1 c. sugar | 1/2 c. nut meats |

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Flint,

DATE CAKE (Continued)

Cut dates. Mix soda and boiling water and pour over dates and let cool. Mix butter and sugar. Add egg, beat thoroughly. Add flour, baking powder, nuts and vanilla. Put date mixture in last. Bake at 350 degrees for 45 minutes.

Lelah Parsell

NO BAKE BROWNIES

- | | |
|---|-----------------------------|
| 1 (12 oz.) pkg. Nestle's semi-sweet chocolate morsels | 2 c. miniature marshmallows |
| 1 c. Pet evaporated milk | 1 c. chopped nuts |
| 3 c. fine vanilla wafer crumbs | 1 c. sifted powdered sugar |
| | 1/2 tsp. salt |

Melt chocolate and milk in heavy saucepan. Mix well in a 3 quart bowl the vanilla wafer crumbs, marshmallows, nuts, powdered sugar and salt. Mix with chocolate mixture, reserving 1/2 cup of chocolate mixture for glaze on top. Let chill and press into pan and cut into squares.

Vera Reitano

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CANDIES, COOKIES

POPCORN CRISP

2 c. sugar
3/4 c. dark Karo syrup
1/4 c. molasses
1/2 c. water
1/4 tsp. cream of tartar
2 Tbsp. butter
1/2 tsp. baking soda

Cook all ingredients except butter and baking soda to 290 degrees or to soft crack stage. Remove from heat and add butter and baking soda. Pour over 4 to 5 quarts popped corn and turn out onto greased cookie sheet. Care must be taken to protect the hands as this syrup burns severely.

Mrs. Jo Ellen Forster

SWISS MILK TOFFEE

2 tsp. water
1 stick butter
2 c. sugar
1 can condensed Eagle Brand milk

Put all ingredients in a saucepan and cook over low heat, stirring constantly. Cook until bubbles appear thick - usually takes about 1 hour from starting time.

Agnes Rushlo

CHOCOLATE FUDGE CANDY

4 1/2 c. sugar
3 pkg. chocolate chips
1 large can Pet milk
1/3 lb. butter
1 tsp. vanilla
1 (8 oz.) jar Marshmallow Creme
1/2 c. walnut meats

Melt butter, then add sugar and milk. Bring to a boil and boil 8 minutes. Take off stove. Add chocolate chips and Marshmallow Creme. Pour on buttered platter over nut meats. Let cool. Cut in squares.

Mrs. Santalee Howell

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CHOCOLATE NUT CANDY

1 pkg. regular size butterscotch drops
1 c. salted peanuts
1 can Chow Mein noodles
1 pkg. regular size chocolate drops

Melt drops in double boiler. Add nuts and noodles. Drop on wax paper and cool. Makes 4 dozen.

Mary Archie Gray

CHOCOLATE COVERED CHERRIES

2 jars maraschino cherries
1 lb. powdered sugar
1/2 lb. butter or oleo
1 can Eagle Brand milk
3 regular size Hershey chocolate chips
1 sq. paraffin wax

Drain cherries real well first, then mix 3 boxes powdered sugar with butter and Eagle Brand milk. Make little balls the size of a walnut or larger. Make hole in ball with finger to put cherry inside, then cover up hole. Chill well. Very slowly, melt chips and wax together. Take a toothpick and dip balls in melted chocolate.

Pauline Hodson

CHRISTMAS DATE CANDY

2 c. sugar
3/4 c. milk
1 Tbsp. butter
1 tsp. vanilla
1 pkg. chopped dates
nuts, if desired

Cook sugar and milk until it forms soft ball in water. Add dates and boil 4 minutes. Remove from fire and add butter and vanilla. Beat until it can be rolled out on wet cloth. Roll wet cloth around it 3 or 4 times. Lay in refrigerator on wax paper. Slice when cold.

Mrs. Mary T. Winch

"CHOCOLATES"

3 egg whites
9 Tbsp. Pet milk

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"CHOCOLATES" (Continued)

1/2 lb. butter or oleo
(2 sticks)
4 lb. 10X sugar (4 boxes)
1 lb. mixed nuts, ground

1 pkg. coconut, or 1 can
1 large or 2 small pkg. chocolate
chips
wax (paraffin)

Blend unbeaten egg whites with milk in mixer. Work in sugar and butter. Work with hands until stiff. Mix in nuts and coconut, again work with hands. Let chill until firm. Shape into "Chocolates". Let chill again overnight. Melt chocolate chips and wax in top of double boiler over low heat, keeping mixture hot while dipping. Dip "Chocolates" in mixture and drop on wax paper. Use knitting needles for dipping. Immediately camouflage tiny holes with coconut, pecans, walnuts, little candies, etc. Makes 5 pounds.

Jean Butcher

MOLASSES COOKIES

3/4 c. shortening
1 c. sugar (brown or
white)
2 eggs
4 Tbsp. molasses
2 1/4 c. flour

1/2 tsp. salt
2 tsp. soda
1/2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. ginger

Mix shortening, sugar, egg and molasses. Sift and add dry ingredients. Roll in small balls. Dip in white sugar. Bake about 10 minutes in 375 degree oven.

Clifford King

RAISIN OATMEAL COOKIES

1 c. raisins cooked in
1 c. water
1 c. shortening
1 c. sugar
2 eggs
2 c. quick oats

2 c. flour
5 Tbsp. raisin liquid taken
from water in which raisins
were cooked
1 tsp. soda
1 tsp. vanilla or cinnamon

Cream shortening, sugar and egg. Add flour; beat.

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RAISIN OATMEAL COOKIES (Continued)

Fold in raisins. Add vanilla. Add the raisin liquid. Fold in oatmeal. Sift soda with flour. Bake 12 minutes in 350 degree oven.
Julia Cook

SKILLET COOKIES

1 stick oleo
3/4 c. sugar
2 eggs, beaten
1 c. dates, cut fine

1 c. rice krispies
1 c. nuts
1 tsp. vanilla
coconut

Cook in skillet the oleo, sugar, eggs and dates for 10 minutes, stirring constantly. Remove from heat and add rice krispies, nuts and vanilla. Cool and shape in balls, roll in coconut and store in refrigerator.

Vodie Kerr

GRAHAM CRACKER COOKIES

stick oleo
small can Pet milk
1/2 c. sugar
10 large marshmallows

1 c. or can coconut
2 c. (scant) graham cracker
crumbs
1 c. broken pecans

Boil together oleo, Pet milk, and sugar for 3 to 4 minutes, stirring constantly. Remove from heat and add marshmallows. Stir until dissolved. Add coconut, graham cracker crumbs and pecans. Spoon on waxed paper.

Vodie Kerr

NO BAKE JELLY FILLED THUMB-PRINT COOKIES

3/4 c. butter or oleo
1 c. firmly packed brown
sugar
1 tsp. vanilla

1/2 c. flaked or shredded coco-
nut
2 c. quick cooking oatmeal
variety of jellies or preserves

Beat butter until creamy, add sugar and vanilla, beating until smooth. Stir in coconut and oats. Mix until well blended (dough will be quite stiff). Chill about 1 hour. Form into balls

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"All new dishes fade, the newest oft the fleetest;
Of all pies ever made, the apple's still the sweetest."



Pies - Pastries - Desserts

Take time for 10 things

- 1 **Take time to Work—**
it is the price of success.
- 2 **Take time to Think—**
it is the source of power.
- 3 **Take time to Play—**
it is the secret of youth.
- 4 **Take time to Read—**
it is the foundation of knowledge.
- 5 **Take time to Worship—**
it is the highway of reverence and washes
the dust of earth from our eyes.
- 6 **Take time to Help and Enjoy Friends—**
it is the source of happiness.
- 7 **Take time to Love—**
it is the one sacrament of life.
- 8 **Take time to Dream—**
it hitches the soul to the stars.
- 9 **Take time to Laugh—**
it is the singing that helps with life's loads.
- 10 **Take time to Plan—**
it is the secret of being able to have time
to take time for the first nine things.

PIES - PASTRIES - DESSERTS

HOMEMADE ICE CREAM (Butter Pecan)

5 Junket tablets	1/2 pt. heavy cream
1/4 c. cold water	2 c. brown sugar
2 1/2 qt. whole milk	1/2 c. white sugar

Dissolve Junket tablets in cold water. Combine milk, cream, brown sugar and white sugar. Heat to lukewarm; cool. Pour into freezer can. Add junket mixture and let set 10 minutes. While mixture is setting, assemble:

2 Tbsp. butter	1 c. broken pecan meats
2 Tbsp. brown sugar	

Melt butter in heavy skillet, add brown sugar and pecans; stir until nuts are coated. Cool and add to above mixture and freeze.

Mrs. Audrey Stegall

"LIGHT" PECAN PIE

1 1/4 c. granulated sugar	1 c. pecans
1/2 c. light corn syrup	1 tsp. vanilla
1/4 c. butter or margarine	1 unbaked 9 inch pie shell
3 eggs, slightly beaten	

Combine sugar, corn syrup and butter in 2 quart saucepan. Bring to a boil on high heat, stirring constantly until butter is melted. Remove from heat (let cool, or it will flake eggs); gradually add warm syrup to beaten eggs, stirring constantly. Add vanilla and pecans and mix well. Pour into pie shell and bake at 350 degrees for 45 minutes.

Variation: For 8 inch pie shell, bake 55 minutes.
Verneal Gaines

LEMON CHESSE PIE

1/2 stick butter	juice of 2 lemons
1 1/2 c. sugar	1 Tbsp. corn meal
4 eggs	1 c. flour

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LEMON CHESSE PIE (Continued)

1/3 c. shortening	3 Tbsp. water
1 tsp. sugar	pinch of salt

Blend butter and sugar together. Add egg and stir lightly - do not beat - until well blended. Add lemon juice and corn meal. Bake in unbaked pie shell made from the flour, shortening, sugar, water and salt.

Velda Gooch

FRESH STRAWBERRY PIE

1 c. sugar	1 Tbsp. lemon juice
3 Tbsp. cornstarch	1 Tbsp. powdered sugar
2 c. washed berries, crushed	2 c. whole fresh berries

Cook mixture of sugar, cornstarch and crushed berries over direct heat, stirring frequently until thick and smooth, about 8 to 10 minutes. Remove from heat and stir in lemon juice. Let mixture stand until thoroughly cold, then over the bottom of a cooled baked 9 inch pie shell, sprinkle powdered sugar and whole berries. Cover with cold, cooked berry mixture and let pie stand in a very cool place or in refrigerator until filling is firm, about 4 hours. Fresh apricots, peaches or raspberries may be used if 1 extra tablespoon of cornstarch is added.

Bessie Peleterie

JELLO DESSERT

2 pkg. lemon jello	1 medium can crushed pineapple
2 c. hot water	20 graham crackers, crushed
1 qt. ice cream	1/4 lb. oleo
3 sliced bananas	1/4 c. sugar

Let jello, water, ice cream, bananas and crushed pineapple stand until thickened, stirring often. Make the crust of graham crackers, oleo and sugar. Pat in pie pan, saving a few crumbs for topping. Pour in jello mixture, sprinkle crumbs over pie and chill in refrigerator until ready to serve.

Adeline Haner

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CHEESE APPLE PIE

Butter a baking dish. Slice apples and put in dish.

1/2 c. syrup	1 tsp. cinnamon
2 tsp. lemon juice	1 tsp. nutmeg
4 tsp. water	

Put over apples.

Crust:

1 c. grated cheese	3/4 c. flour
1/2 c. sugar	1/3 c. butter, soft

Mix well the crust and pat in small pieces and spread over apples. Bake until apples are done. Bake slow, 260 degrees, approximately 45 minutes.

Doris Pace

OPEN FACED APPLE PIE (With A Cheese Pastry)

Cheese Pastry:

1 small pkg. cream cheese	1/4 c. shortening
1/4 c. butter or oleo	1 c. flour

Mix all ingredients thoroughly and pat into the bottom and sides of a 9 inch pie pan.

Apple Filling:

3 1/2 c. peeled, cored apples, thinly sliced	1/2 tsp. cinnamon
2 Tbsp. butter or oleo	1/2 tsp. nutmeg
1/2 c. firmly packed brown sugar	1 Tbsp. lemon juice

Place apples in unbaked cheese crust; combine other ingredients and spread over apples. Bake in hot 400 degree oven for about 50 minutes.

Mrs. Geraldine Cantwell

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APPLE SLICE DELIGHT

Peel and slice 6 apples (keeping two separate). Put the following in a bowl and set aside:

1/2 c. sugar	1 tsp. apple pie spice
sprinkle of salt	

Cream together, adding sugar gradually:

1/4 lb. oleo or butter	1 c. sugar
------------------------	------------

Add 2 eggs, one at a time, creaming after each addition. When mixture is fluffy, add, sifted together:

1 1/2 c. flour	2 tsp. baking powder
1/2 tsp. soda	

Add 2 teaspoons vanilla. Place 4 of the sliced apples in buttered baking dish, 7 x 13 inches, sprinkle the sugar mixture over apples, leaving about 2 tablespoons in bowl. Spread cake mixture over apples. Put the two sliced apples in bowl with the sugar mixture, shake, to coat slices. Arrange slices on edge in batter. Bake 10 minutes at 400 degrees, then 40 minutes at 350 degrees. May be served warm or cold, right side up or upside down. Nuts may be added on top of apples if desired.

Jessie Talmadge

APPLE-NUT PIE

5 c. sliced apples	Bessie Taylor
2/3 c. light brown sugar	2 Tbsp. flour
1/2 c. white sugar	1/2 tsp. cinnamon
	1 Tbsp. butter or oleo

Topping:

1 c. flour	1/4 c. butter or oleo
1/2 c. brown sugar	1/4 c. chopped nuts

Mix sugar, flour and cinnamon. Mix with apples. Turn into unbaked pie crust, dot with butter. Mix flour and sugar for topping, cut in butter, spread over apples, sprinkle with nuts. Bake at 400 degrees 35 to 40 minutes.

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PEANUT BUTTER SUNDAE SAUCE

2/3 c. brown sugar 3 Tbsp. butter or oleo
3/8 c. light Karo syrup 3/4 c. light cream or evaporated
2/3 c. peanut butter milk

Combine all ingredients except peanut butter and butter. Melt, remove from heat and add butter and peanut butter. Cool and add milk to desired thickness.

Joan Bradford

ANGEL PIE

1 c. sugar 1 c. crushed pineapple
1 c. water 2 1/2 Tbsp. cornstarch

Cook in double boiler until thick. Beat 3 egg whites until stiff. Fold into cooled pineapple mixture. Turn into cooled, baked pie shells. Top with whipped cream and nuts.

Donna Sharp

CHERRY PIE DELIGHT

Pie:

1 c. sweetened condensed 1 tsp. vanilla
milk 1/2 tsp. almond extract
1/3 c. lemon juice 1/2 c. whipping cream

Mix ingredients together and whip cream and fold into mixture. Place in graham cracker crust.

Topping:

1 lb. can cherries, drained 1 Tbsp. (or more) cornstarch
2/3 c. cherry juice food coloring
1/4 c. sugar

Mix cherry juice, sugar and cornstarch; cook over low heat, stirring constantly until thickened. Add cherries and food coloring. Place this on top of pie filling and chill.

Shirley Rhoades

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CHERRY DELIGHT

2 c. graham cracker 3 Tbsp. milk
crumbs 1 large pkg. Dream Whip
1/2 c. margarine 1/3 c. confectioners sugar
3 Tbsp. sugar 2 cans cherry pie filling
1 large pkg. cream cheese 1/2 c. chopped nuts

Melt margarine and add crumbs and sugar. Put 2/3 of this mixture into 12 x 8 inch baking dish. Bake in 350 degree oven 8 minutes. Cool. Cream the cream cheese and milk and spread over the crumbs. Add the confectioners sugar to the Dream Whip and whip as directed on box. Put a layer of 1/2 of the Dream Whip. Next layer of the 2 cans cherries, then a layer of the remaining 1/2 Dream Whip. Sprinkle the remaining crumb mixture and nuts over the top. Refrigerate for 24 hours. Will serve between 12-15 servings.

Marie Barber

FRUIT SALAD DESSERT

1 large can pineapple 1 1/2 Tbsp. cornstarch
1 large can pears 1/4 tsp. salt
1 large can peaches 1/4 tsp. dry mustard
1 large can white cherries 1 c. pineapple juice
1/4 lb. miniature marsh- 1 well beaten egg
mallows 1/2 pt. whipping cream
2 bananas

Drain fruits well. Dice fruits. Add marshmallows. Add dressing and let stand overnight or for several hours.

To make dressing, cook cornstarch, salt, dry mustard, pineapple juice and beaten egg over low heat, stirring constantly until real thick. Add to fruit mixture. Add 1/2 pint cream, whipped, just before serving.

Nancy Stogner

CHOCOLATE DREAM PIE

Crust:

1 stick butter 1/4 c. brown sugar

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CHERRY TART (Continued)

Melt oleo and add to graham cracker crumbs and 1/4 cup sugar. Press into 9 inch pie dish. Whip cream cheese, add 1/2 cup sugar and eggs, beat until smooth and creamy. Pour into pie shell. Bake 25 minutes at 325 degrees. After pie cools, top with a can of Thank You pie-filling - cherry, strawberry, blueberry, etc. Refrigerate.

Betty Hall

LEMON PEACHY

1 box lemon jello
3 medium or 2 large fresh peaches
1 c. miniature marshmallows
1 c. crushed pineapple

Dissolve lemon jello with 2 cups (8 ounces) boiling water. Peel and slice fresh peaches into jello immediately. Drain the crushed pineapple and put in with two of the first items. Add marshmallows and mix all 4 items well. Chill until firm. Serves six.

Original by Verneal Gaines

RAISIN PIE

2 c. seedless raisins
2 c. water
2 Tbsp. vinegar
2 tsp. vanilla
1/2 tsp. salt

Stir all ingredients in saucepan. Put on medium heat until it starts to boil, then turn to simmer. Cook until raisins are tender and juice a rich brown. Mix together:

1/2 c. sugar
1/4 c. flour

Stir in raisin mixture. Use crust recipe on shortening can. Bake in 375 degree oven until crust is brown.

Mrs. Norene Riley

BUTTERMILK RAISIN PIE

heaping c. seeded or seedless raisins
1 c. sugar
1 egg, beaten slightly

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BUTTERMILK RAISIN PIE (Continued)

1 c. buttermilk
1 tsp. flour
butter, size of a walnut
1 tsp. nutmeg
1 tsp. cinnamon

Mix all ingredients thoroughly and bake in two crusts. Bake about 1/2 hour in moderate oven.

Mrs. Hazel M. Smith

FRUIT-NUT PIE

2 cans cherry filling (can substitute any fruit filling)
1 box yellow cake mix
1 c. walnuts, grated
1 stick butter or oleo

Use long cake pan - grease pan, put filling in. Sprinkle dry cake mix on top of filling. Sprinkle nuts on top of cake mix, dot with butter on top. Bake at 350 degrees 40 to 45 minutes or until brown. Can top with whipping cream or ice cream.

Mae Pace

PEAR CREAM PIE

4 medium pears, quartered and sliced
2 medium apples, quartered and sliced
3/4 c. sugar
3 Tbsp. flour
1/2 tsp. cinnamon
1/8 tsp. salt
1 tsp. grated lemon rind
1/2 c. cream for whipping
1 Tbsp. butter or oleo
1/2 tsp. nutmeg

Prepare pie crust mix or make own pastry for two crust pie. Roll out to fit 9 inch pie plate - trim edges. Combine pears, apples, sugar, flour, cinnamon, nutmeg, salt and lemon rind. Spoon into pie shell. Beat cream until it starts to get stiff. Spoon over fruit; dot with butter or oleo. Roll out remaining pastry to cover; cut slits to let out steam; cover the pie. Trim and flute edge. Bake in 400 degree oven 45 minutes or until juice bubbles up and pastry golden. Cool.

Yvonne Coquigne

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"OPEN SESAME" PIE

Toast 2 to 4 tablespoons sesame seed at 450 degrees for 2 minutes until light golden brown, watching closely; cool. Prepare recipe for one crust pastry. Add the sesame seed before cutting in the shortening.

1 envelope (1 Tbsp.) unflavored gelatin 1/4 c. cold water

Soften gelatin in 1/4 cup cold water.

1 c. milk 1/4 c. sugar
2 egg yolks 1/4 tsp. salt

Beat milk with egg yolks, sugar and salt in top of double boiler until well blended. Cook over hot water, stirring constantly until mixture coats metal spoon. Blend in softened gelatin; chill, stirring occasionally until thickened but not set. Stir in:

1 tsp. vanilla 1 c. dates, cut in small pieces

Beat 3/4 cup whipping cream until thick, fold into gelatin mixture.

2 egg whites 2 Tbsp. sugar

Beat egg whites until stiff mounds form. Add sugar gradually, beating until stiff. Fold into gelatin mixture. Spoon in shell. Chill until firm, at least 1 hour. Sprinkle with nutme
Mrs. F. Gruner

"DARK" PECAN PIE

1/4 tsp. salt 1 c. pecans
1 tsp. vanilla 3/4 c. dark Karo syrup
3 eggs 1 c. white sugar
1 stick oleo or butter

Melt butter, add sugar and stir well. Beat eggs slightly. Add salt, vanilla and pecans. Stir all together and

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"DARK" PECAN PIE (Continued)

pour in unbaked pie shell. Bake at 375 degrees for about 30 minutes or until firm in center.

Agnes Branham

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